

Darrin Crona

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SKILLS

Cuisine Styles

Italian • French • Asian Fusion • Plant-based

Kitchen Skills

Cost Control • Baking • Sauce-making • Butchery • Menu Design

Operations

Inventory Management • Event Planning

Soft Skills

Training • Time Management

PROFESSIONAL SUMMARY

Experienced Chef with 12+ years focusing on Catering. Known for leadership.

EXPERIENCE

Line Cook — Muller Inc (Oct 2025 - Nov 2025)

- Maintained food cost under 33% with vendor negotiations and waste controls.
- Managed kitchen of 7 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.

Pastry Chef — Ward, Kshlerin and Welch (Mar 2021 - Oct 2023)

- Catered private events for up to 212 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 24% through optimized dish pricing.

Executive Chef — Rau, Pagac and Tillman (Apr 2024 - May 2024)

- Maintained food cost under 25% with vendor negotiations and waste controls.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Cole, Denesik and Kemmer (Aug 2022 - Apr 2024)

- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.
- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 192 guests with 95%+ client satisfaction.

Private Chef — Weimann, Walsh and Stiedemann (Oct 2017 - Present)

- Catered private events for up to 273 guests with 95%+ client satisfaction.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 35% through optimized dish pricing.

PROJECTS

earum - Optimized eco-centric structure

cometes administratio - Versatile holistic service-desk

sperno causa - Versatile empowering solution <https://oddball-management.com>

EDUCATION

Diploma in Culinary Arts, Wiegand LLC Institute (2025)

CERTIFICATIONS

- Certified Sommelier (optional)
- HACCP Level 3